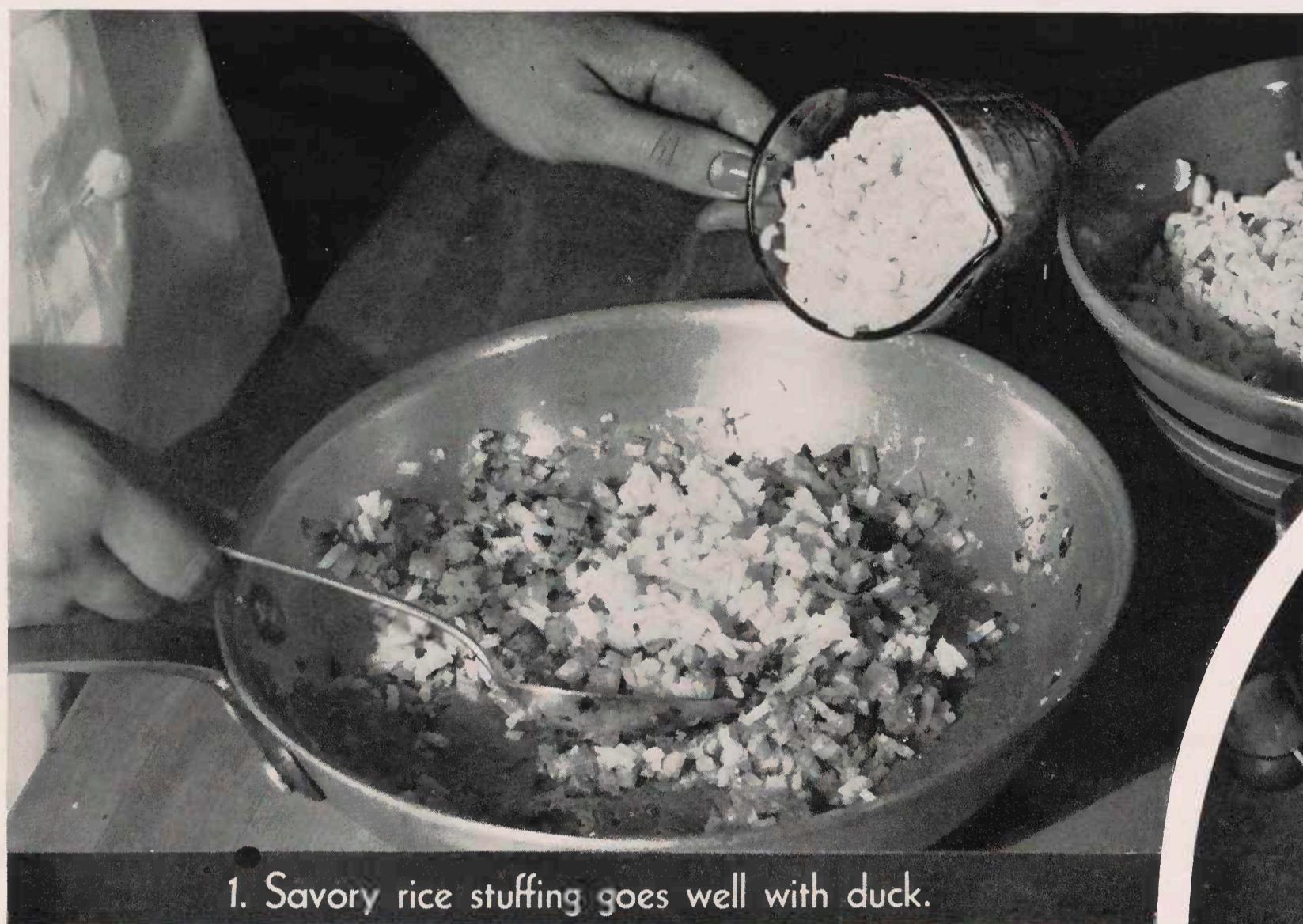


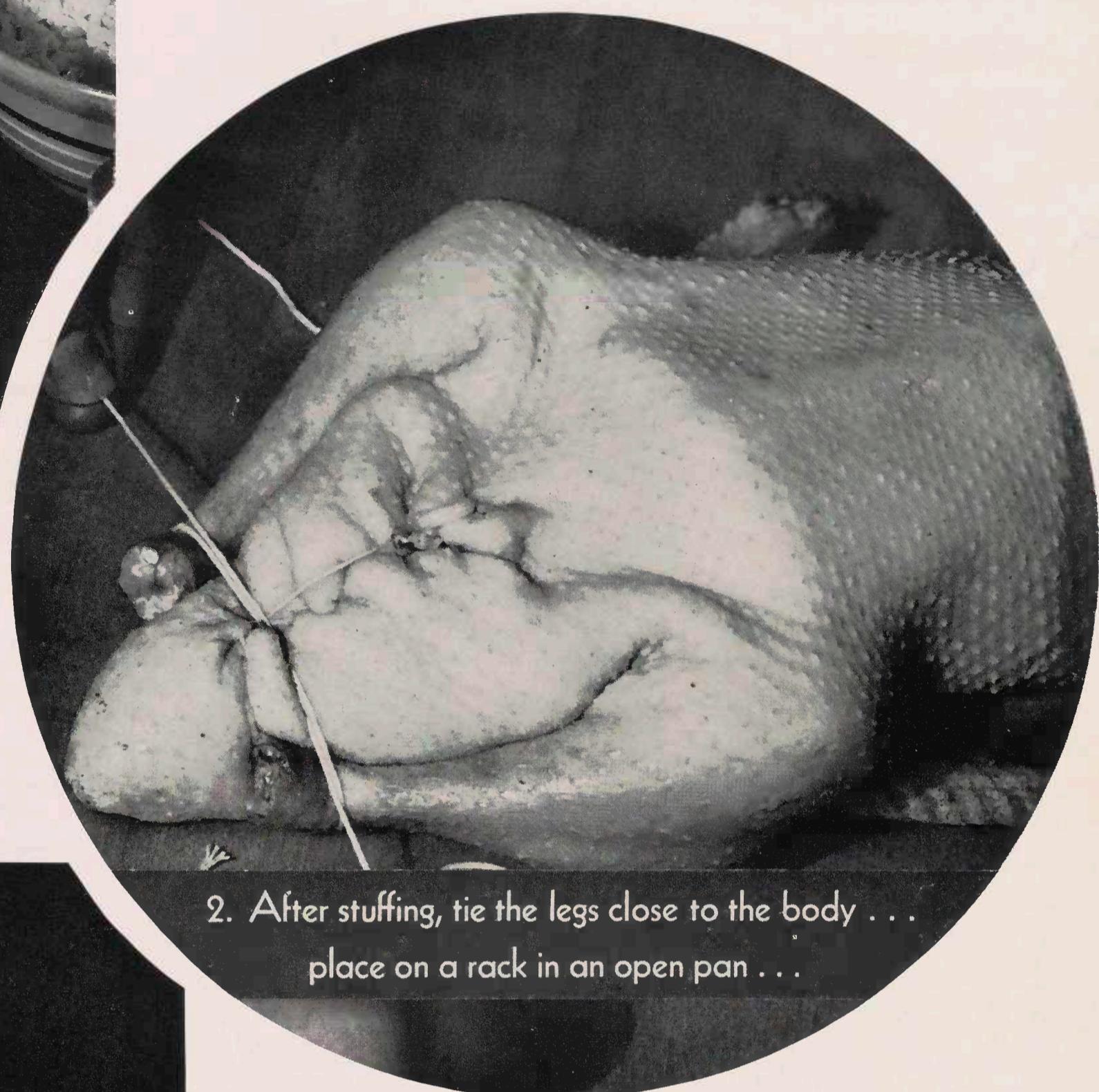
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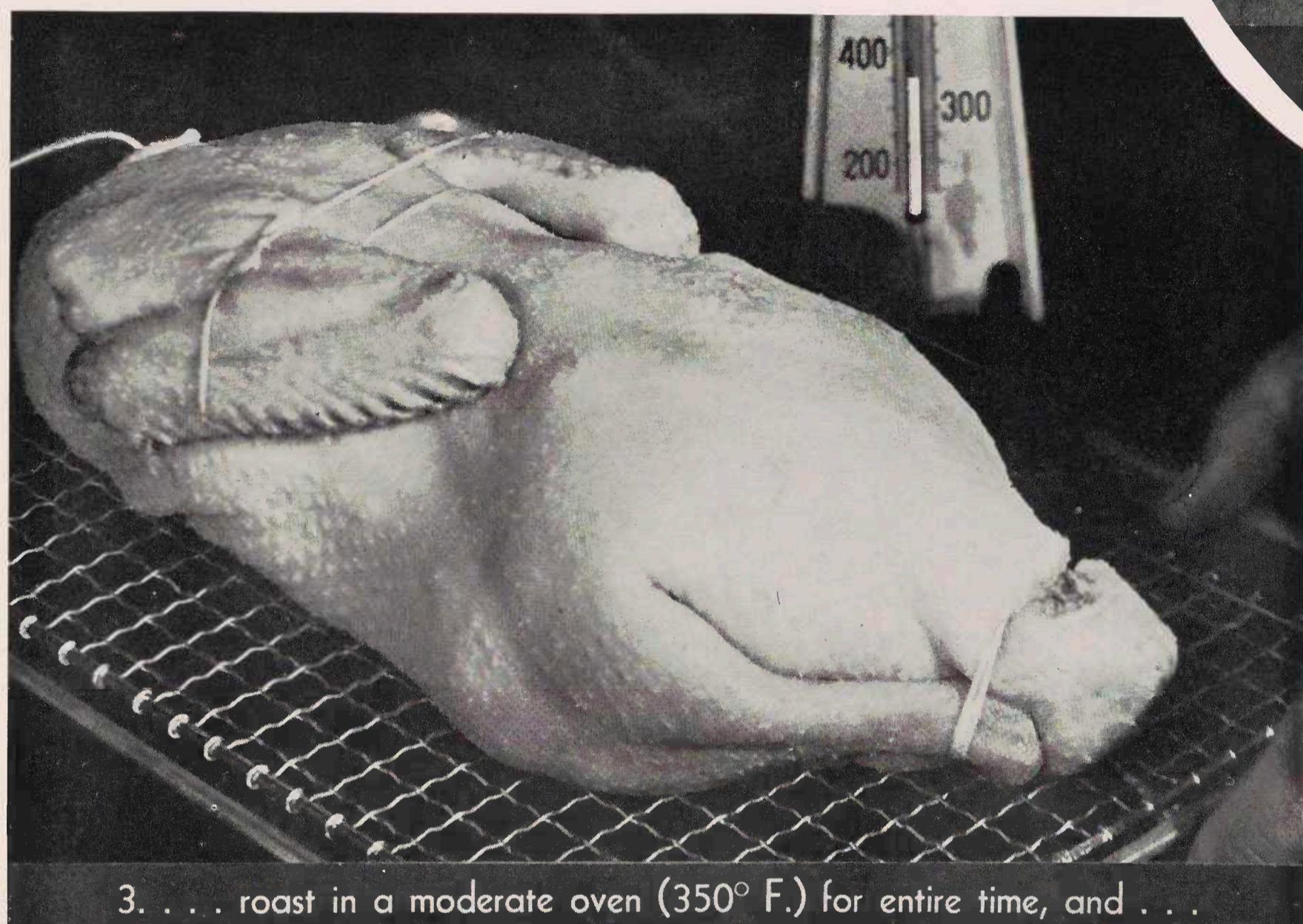
Roasting young duck....



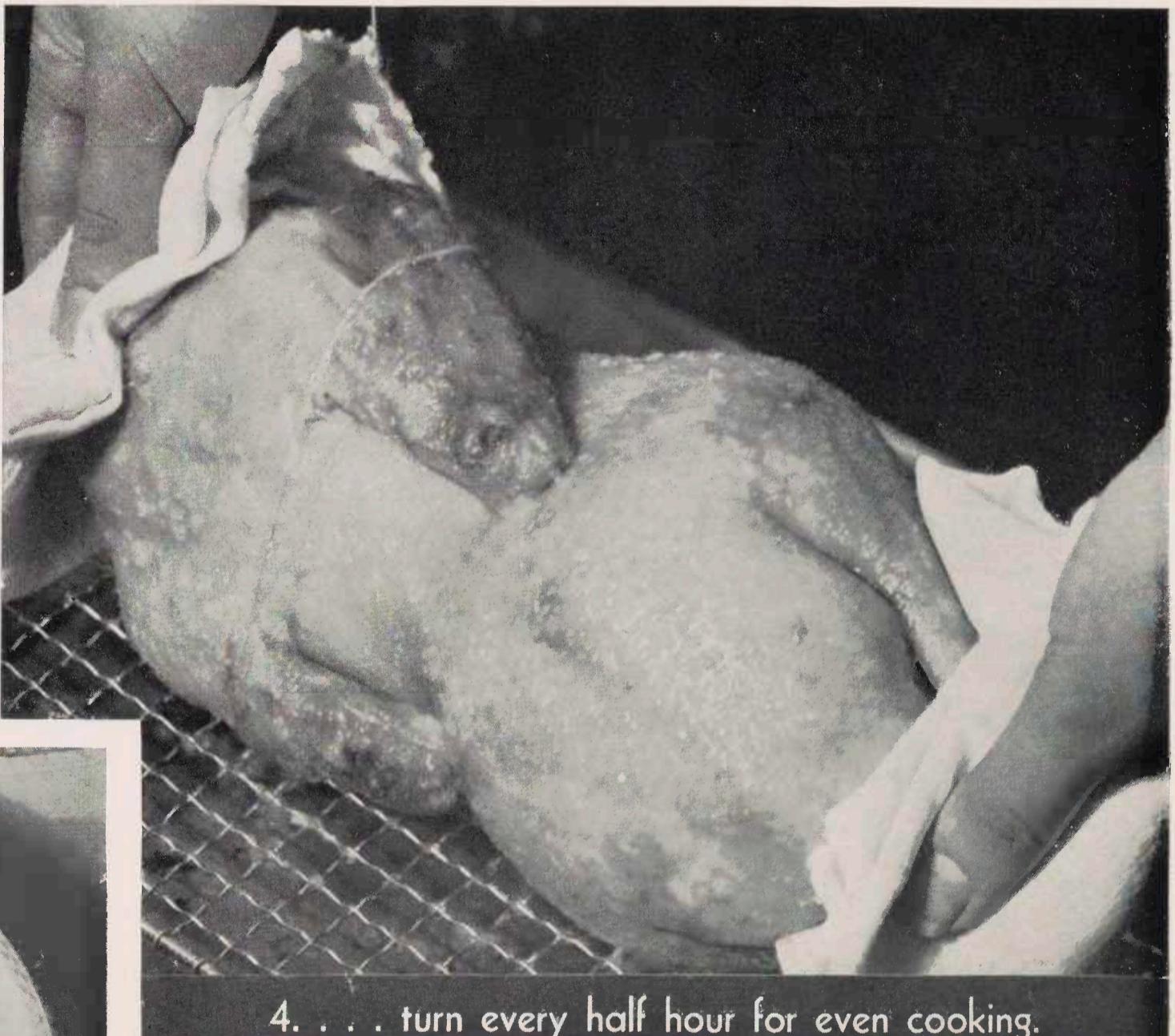
1. Savory rice stuffing goes well with duck.



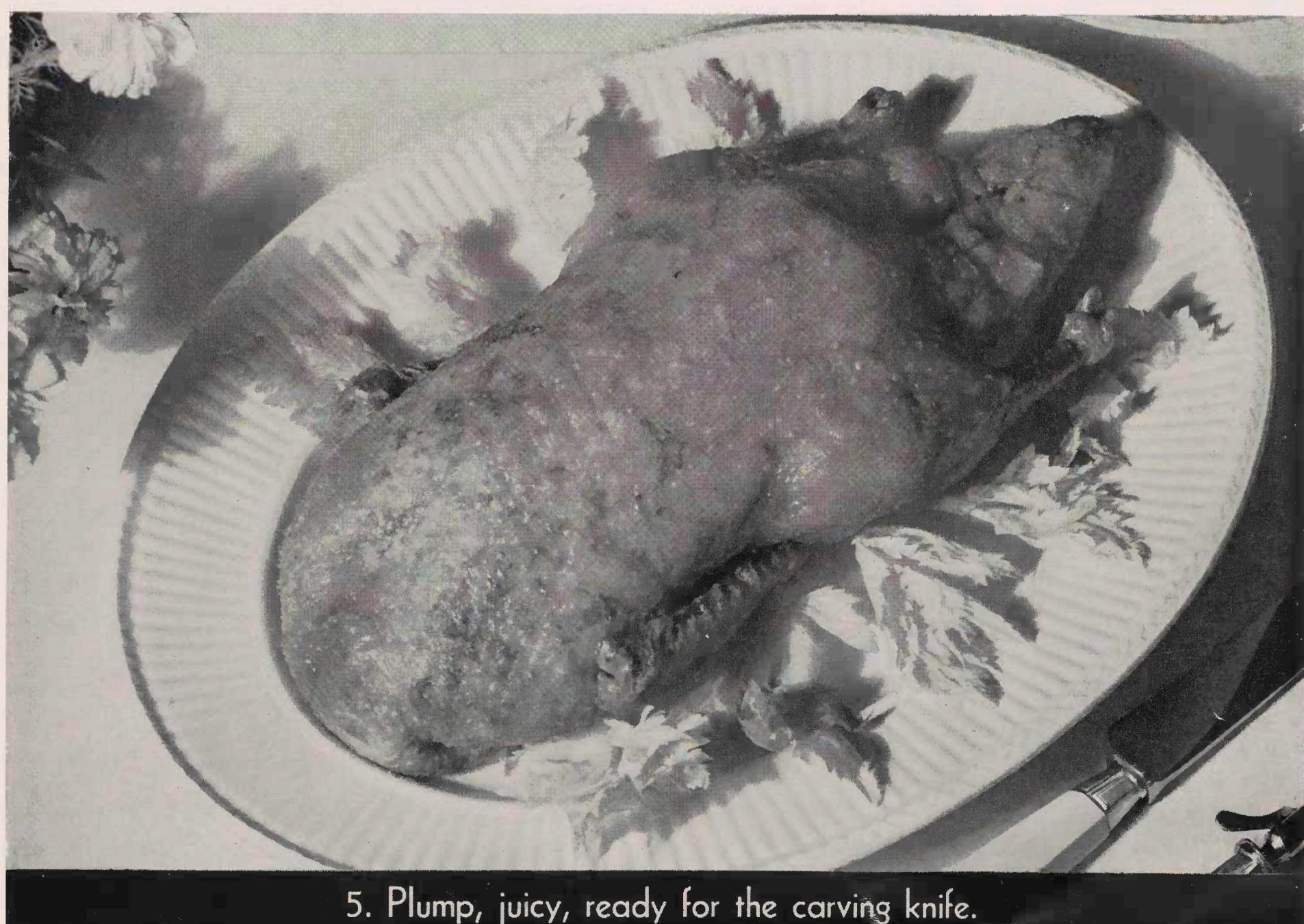
2. After stuffing, tie the legs close to the body . . .
place on a rack in an open pan . . .



3. . . . roast in a moderate oven (350° F.) for entire time, and . . .



4. . . . turn every half hour for even cooking.



5. Plump, juicy, ready for the carving knife.

Roasting time:

5-pound young duck:

Oven—350° F.

Time—2 hours

10-pound young goose:

Oven—325° F.

Time—3 to 3½ hours